

AMENDMENTS TO THE CLAIMS

What is claimed is:

1. (currently amended) a unique composition of matter, the composition comprising:
water, the water representing 30 percent to 80 percent of the composition by weight;
lipid;
insoluble dietary fiber gel for calorie reduced foods, the insoluble dietary fiber gel
representing 0.3 percent to 20 percent of the composition by weight;
the composition being emulsified.
2. (original) a unique composition of matter according to claim 1 wherein the lipid comprises
high omega three oil and the high omega three oil represents 1 percent to 50 percent of the
composition by weight.
3. (original) a unique composition of matter according to claim 1 wherein the lipid comprises
pure omega three fatty acid and the pure omega three fatty acid represents 1 percent to 30
percent of the composition by weight.
4. (original) a unique composition of matter according to claim 1 wherein the lipid comprises a
combination of high omega three oil and pure omega three fatty acid such that the total omega
three fatty acid present in the combination represents 1 percent to 30 percent of the composition
by weight.
5. (original) a unique composition of matter according to claim 1 wherein the lipid comprises
medium chain triglyceride and the medium chain triglyceride represents 1 percent to 50 percent
of the composition by weight.

6. (original) a unique composition of matter according to claim 1 further comprising fagopyritrol, wherein the fagopyritrol represents 0.25 percent to 20 percent of the composition by weight.
7. (original) a unique composition of matter according to claim 1 further comprising lycopene, wherein the lycopene represents 0.25 percent to 20 percent of the composition by weight.
8. (original) a unique composition of matter according to claim 1 further comprising polyphenolic antioxidants of vegetable origin, wherein the polyphenolic antioxidants represent 0.25 percent to 20 percent of the composition by weight.
9. (original) a unique composition of matter according to claim 1 further comprising luteine, wherein the luteine represents 0.25 percent to 20 percent of the composition by weight.
10. (original) a unique composition of matter according to claim 1 further comprising beta carotene, wherein the beta carotene represents 0.25 percent to 20 percent of the composition by weight.
11. (original) a unique composition of matter according to claim 1 further comprising calcium estearate, wherein the calcium estearate represents 0.25 percent to 20 percent of the composition by weight.
12. (original) a unique composition of matter according to claim 1 further comprising vitamin E, wherein the vitamin E represents 0.25 percent to 20 percent of the composition by weight.
13. (original) a unique composition of matter according to claim 1 further comprising a bioflavonoid, wherein the bioflavonoid represents 0.25 percent to 20 percent of the composition by weight.
14. (currently amended) a unique composition of matter, the composition comprising:
water, the water representing 30 percent to 80 percent of the composition by weight;

lipid;

cellulose hydrolyzed insoluble dietary fiber gel for calorie reduced foods, the insoluble dietary fiber gel representing 0.3 percent to 20 percent of the composition by weight;

the composition being emulsified.

15. (original) a unique composition of matter according to claim 14 wherein the lipid comprises high omega three oil and the high omega three oil represents 1 percent to 50 percent of the composition by weight.

16. (original) a unique composition of matter according to claim 14 wherein the lipid comprises pure omega three fatty acid and the pure omega three fatty acid represents 1 percent to 30 percent of the composition by weight.

17. (original) a unique composition of matter according to claim 14 wherein the lipid comprises a combination of high omega three oil and pure omega three fatty acid such that the total omega three fatty acid present in the combination represents 1 percent to 30 percent of the composition by weight.

18. (original) a unique composition of matter according to claim 14 wherein the lipid comprises medium chain triglyceride and the medium chain triglyceride represents 1 percent to 50 percent of the composition by weight.

19. (original) a unique composition of matter according to claim 14 further comprising fagopyritrol, wherein the fagopyritrol represents 0.25 percent to 20 percent of the composition by weight.

20. (original) a unique composition of matter according to claim 14 further comprising lycopene, wherein the lycopene represents 0.25 percent to 20 percent of the composition by weight.

21. (original) a unique composition of matter according to claim 14 further comprising polyphenolic antioxidants of vegetable origin, wherein the polyphenolic antioxidants represent 0.25 percent to 20 percent of the composition by weight.
22. (original) a unique composition of matter according to claim 14 further comprising luteine, wherein the luteine represents 0.25 percent to 20 percent of the composition by weight.
23. (original) a unique composition of matter according to claim 14 further comprising beta carotene, wherein the beta carotene represents 0.25 percent to 20 percent of the composition by weight.
24. (original) a unique composition of matter according to claim 14 further comprising calcium estearate, wherein the calcium estearate represents 0.25 percent to 20 percent of the composition by weight.
25. (original) a unique composition of matter according to claim 14 further comprising vitamin E, wherein the vitamin E represents 0.25 percent to 20 percent of the composition by weight.
26. (original) a unique composition of matter according to claim 14 further comprising a bioflavonoid, wherein the bioflavonoid represents 0.25 percent to 20 percent of the composition by weight.
27. (currently amended) a method of producing emulsified liquid shortening compositions comprising insoluble dietary fiber gel, water and lipid, the method comprising the steps:
 - a. providing water, lipid, and insoluble dietary fiber gel for calorie reduced foods;
 - b. combining the water, the lipid and the insoluble dietary fiber gel for calorie reduced foods;
 - c. mixing the water, the lipid and the insoluble dietary fiber gel for calorie reduced foods to create a mixture;

d. subjecting the mixture to high shear micro-particulation.

28. (original) the method of producing emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid according to claim 27 further comprising the following step:

e. subjecting the mixture to pasteurization.

29. (original) the method of producing emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid according to claim 27 wherein said high shear micro-particulation is accomplished through colloid milling.

30. (original) the method of producing emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid according to claim 27 wherein said high shear micro-particulation is accomplished through ultrasonication treatment.

31. (original) the method of producing emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid according to claim 27 wherein said high shear micro-particulation is accomplished through homogenization.

32. (original) the method of producing emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid according to claim 28 wherein said high shear micro-particulation is accomplished through colloid milling.

33. (original) the method of producing emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid according to claim 28 wherein said high shear micro-particulation is accomplished through ultrasonication treatment.

34. (original) the method of producing emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid according to claim 28 wherein said high shear micro-particulation is accomplished through homogenization.

35. (original) a product produced by the method of any of claims 27-34.

36. (original) a unique composition of matter according to any of claims 1-26 further comprising soluble fiber.

37. (original) a unique composition of matter according to any of claims 1-26 further comprising beta glucan fiber derived from yeast wherein the beta glucan represents 5 percent to 15 percent of the composition by weight.